Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (withdrawn): A cocoa polypeptide identified by SEQ ID NO:1, SEQ ID NO:2, or a fragment thereof comprising SEQ ID NO:3 or SEQ ID NO:4.

Claim 2 (withdrawn): The fragment of claim 1, obtained by enzymatic degradation involving one or more of the following enzymes: aspartic endoproteinase, cysteine endoproteinase and carboxypeptidase.

Claim 3 (withdrawn): The fragment according to claim 2, wherein the enzyme is derived from cocoa

Claim 4 (withdrawn): The polypeptide according to claim 1, which is further reacted with a reducing sugar.

Claim 5 (currently amended): An isolated or synthesized <u>polynucleotide comprising a</u> nucleotide sequence encoding the polypeptide identified by SEQ ID NO: 1, or a fragment thereof comprising SEQ ID NO:3.

Claim 6 (currently amended): A <u>transformed</u> cell containing one or more copies of the nucleotide sequence of claim 5.

Claim 7 (previously presented): A vector containing the nucleotide sequence of claim 5.

Claim 8 (previously presented): A cell containing the vector of claim 7.

Claim 9 (previously presented): The cell according to claim 6, which is a bacterial cell, a yeast cell, an insect cell, a mammalian cell or a plant cell.

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Claim 10 (previously presented): A plant containing the plant cell of claim 9.

Claim 11 (previously presented): The plant of claim 10, wherein the plant is a cocoa plant.

Claim 12 (withdrawn): A method of producing cocoa or chocolate flavor comprising obtaining a polypeptide according to claim 1 and reacting the peptide with a reducing sugar.

Claim 13 (withdrawn): A method of enhancing the cocoa or chocolate flavor of a composition, comprising supplementing the composition with one or more of the peptides of claim 1.

Claim 14 (withdrawn): A method of producing cocoa or chocolate flavor comprising the steps of obtaining one or more cocoa polypeptides identified by SEQ ID NO:1 and SEQ ID NO:2 or a fragment thereof comprising SEQ ID NO:3 or SEQ ID NO:4.

Claim 15 (withdrawn): The method of claim 14, further comprising the step of reacting the peptide with a reducing sugar.

Claim 16 (withdrawn): The method of claim 14, wherein the fragment thereof is obtained by subjecting a peptide identified by SEQ ID NO: 1 or SEQ ID NO:2 to enzymatic degradation.

Claim 17 (withdrawn): The method of claim 16, wherein the step of enzymatic degradation involves one or more of the following enzymes: aspartic endoproteinase, cysteine endoproteinase or carboxypeptidase.

Claim 18 (withdrawn): The method of claim 17, wherein the enzyme is derived from

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Claim 19 (previously presented): A method of producing cocoa beans with increased cocoa flavor peptides, the method comprising transforming a cocoa cell with one or more of the nucleotide sequences of claim 5, and generating at least one cocoa plant from the transformed cell.

Claim 20 (previously presented): The method of claim 19, wherein the cell comprises at least 40 copies of the nucleotide sequence.